(Salatë e Gjelbër)

Albanian Tossed Salad

This salad reflects the Mediterranean influence woven through Albanian home cooking. It is colorful, fresh, and easy to prepare

Country, Albania

Ingredients

1 head Romaine lettuce, washed, and dried torn into small pieces
1 red onion, sliced
1 C black or Kalamata olives, sliced or whole
1 red bell pepper, large diced
2 tomatoes, large diced
1 cucumber, large diced
¼ C sliced mushrooms (sauteed is best)
1 C Feta cheese, crumbled
¼ C sliced almonds
1/3 C olive oil
1 ½ t dried oregano,
1/3 t paprika
2 oz. lemon juice
Black pepper

Method

Toast the almonds or sesame seeds in a dry skillet for a few minutes.
Sauté mushrooms in butter 5-10 minutes
Add the lettuces, onion, olives, pepper, tomatoes, cucumber, mushrooms, and feta to a large bowl.
Whisk together olive oil, oregano, paprika, lemon juice, and pepper.
Pour the dressing over the vegetables and serve immediately.